

12/6/12

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Please submit this NOI to:

NOTICE OF INTENT
to be covered under
APDES GENERAL PERMIT AK-G52-0000
for
SEAFOOD PROCESSORS IN ALASKA
(See Part IV.C. of the Permit, reissued 2001)

Department of Environmental Conservation
Division of Water

555 Cordova Street
Anchorage, AK 99501

Submittal of this document constitutes notice that the party identified in Section 1 intends to be covered by the APDES general permit authorizing discharges from seafood processing activities in Alaska and obligates the permittee to comply with the terms and conditions of the permit.

Please fill in all information. Attach supplemental information sheets as appropriate.

SECTION 1 - PERMIT INFORMATION

APDES PERMIT NO.
AK-G52 -

ADEC Number
(Seafood Processor License)

Will Be Applied For

SECTION 2 - OPERATOR INFORMATION (Part IV.C.2)

Company Name **Silver Bay Seafoods, LLC**

Address

Phone **(907) 738-7270**

City/State/Zip **Naknek, AK**

FAX **(907) 966-3115**

Representative/Title **Kevin Barry, Project Manager**

E-mail **kevin.barry@silverbayseafoods.com**

SECTION 3 - OWNER INFORMATION (Part IV.C.3)

Owner Name **Silver Bay Seafoods, LLC**

Address **208 Lake St. Suite 2E**

Phone **(907) 966-3110**

City/State/Zip **Sitka, AK 99835**

FAX **(907) 966-3115**

Representative/Title **Kevin Barry, Project Manager**

E-mail **kevin.barry@silverbayseafoods.com**

SECTION 4 - FACILITY or VESSEL INFORMATION (Part IV.C.4)

Facility/Vessel Name **Silver Bay Seafoods**

No of Employees **240**

Address **Olga St.**

Phone **TBD**

City/State/Zip **Naknek, AK 99633**

FAX **TBD**

Latitude and Longitude of Discharge(s) **Estimated at 58.44.31.53N, 156.57.7.53W**

Previous facility/vessel name(s) **N/A**

Type of vessel **N/A**

USCG no. **N/A**

Vessel length **N/A**

SECTION 5 - FACILITY CLASSIFICATION (Part IV.C.5; Check each that applies)

- ☐ Offshore floating seafood processor: operating and discharging between 1 and 3 nautical mile from shore at MLLW
- ☐ Nearshore floating seafood processor: operating and discharging from one (1) to one half (0.5) nautical mile from shore at MLLW
- ☒ Shore-based seafood processor: operating and discharging less than one half (0.5) nautical mile from shore at MLLW
(Includes vessels that meet discharge location criteria)

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SECTION 6 - PROJECTED PRODUCTION INFORMATION (Part IV.C.6; Check all that apply)

<input checked="" type="checkbox"/>	Whole	<input type="checkbox"/>	Head-on & Gutted	<input checked="" type="checkbox"/>	Headed & Gutted	<input checked="" type="checkbox"/>	Fillets	<input type="checkbox"/>	Cured, salted or smoked
<input type="checkbox"/>	Canned	<input type="checkbox"/>	Fish meal	<input type="checkbox"/>	Surimi, fish paste	<input type="checkbox"/>	Mince, dry/ washed	<input type="checkbox"/>	Mince, wet/ unwashed
<input checked="" type="checkbox"/>	Roe	<input type="checkbox"/>	Crab: whole, pieces	<input type="checkbox"/>	Shrimp, scallops, clams, oysters, snails, urchins, cucumbers (circle appropriate items)			<input type="checkbox"/>	Other (identify):

Catch Processed (by type, e.g., cod, pollock, salmon)	Finished Product (by type, e.g., fillets, surimi, canned)	24-hour Design Capacity in lbs of processing raw product	Location (Lat/Long or ADF&G areas)	Anticipated Processing Activity -- Number of days per month											
				Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Salmon	Whole, H&G, Fillets	2,000,000							25	31	15				
Herring	Whole	2,000,000						18							

SECTION 7 - RECEIVING WATER INFORMATION (Part IV.C.7)

Name(s) of waterbody(ies) receiving discharges of the facility **Naknek River**

Name of any larger, adjacent receiving waterbody(ies) **Kvichak Bay**

List any areas within three (3) nautical miles of operation which are excluded from coverage under the General Permit (e.g., Parks, Preserves, Refuges, Critical Habitats etc.)

Nature of Receiving Water: Discharge is to marine water ☐ Discharge is to fresh water ☒ Discharge is to estuary or tidal tributary ☐
Attention: Nearshore and Shore-based Processors must submit a bathymetric map of the receiving water within one (1) nautical mile of the discharge showing the location of the facility and all discharge point(s)

SECTION 8 - DESCRIPTION of DISCHARGES (Part IV.C.8)**Sanitary Wastes**

<input type="checkbox"/>	Package Treatment Plant	<input checked="" type="checkbox"/>	Municipal System
<input type="checkbox"/>	On-site septic system	<input type="checkbox"/>	Community Septic system
USCG Approved System (MSD) Type:		Capacity (gals/day):	

Seafood Processing Wastes

Outfall depth: 30 ft.	Outfall distance from shore: 260 ft.	Water depth at outfall: 30 ft.
Vessels indicate the range of water column depths at which vessel discharges processing wastes: to ft.		
Grinder - Type/Name: Vaughn Choppers/Muffin Mon Grinds seafood wastes to: < 0.5 inch width		

Other Wastewaters (Check all that apply)

<input checked="" type="checkbox"/>	Process disinfectants	<input type="checkbox"/>	Transfer water
<input type="checkbox"/>	Cooling water	<input type="checkbox"/>	Gray water
<input type="checkbox"/>	Boiler water	<input type="checkbox"/>	Live tank water
<input type="checkbox"/>	Cooking water	<input type="checkbox"/>	Air scrubber water
<input checked="" type="checkbox"/>	Refrigerated seawater	<input type="checkbox"/>	Other (name):

Projected Maximum Quantity in lbs of Process Waste Solids that are Discharged

Specific Species Processed	TOTAL DAILY Amount of Solids Discharged	TOTAL ANNUAL Amount of Solids Discharged
Salmon	560,000 lbs.	9,950,000 lbs.
Herring	5,000 lbs.	50,000 lbs.
	lbs.	lbs.

SECTION 9 - REFUELING CAPABILITY and PROXIMITY TO FUELING STATIONS (Part VI.C.9)

Does your facility/vessel refuel fishing vessels? Yes <input type="checkbox"/> No <input checked="" type="checkbox"/>	If no, what is the location and distance to the nearest refueling station? 3 Miles
If yes, what is the capacity of your refueling tanks?	

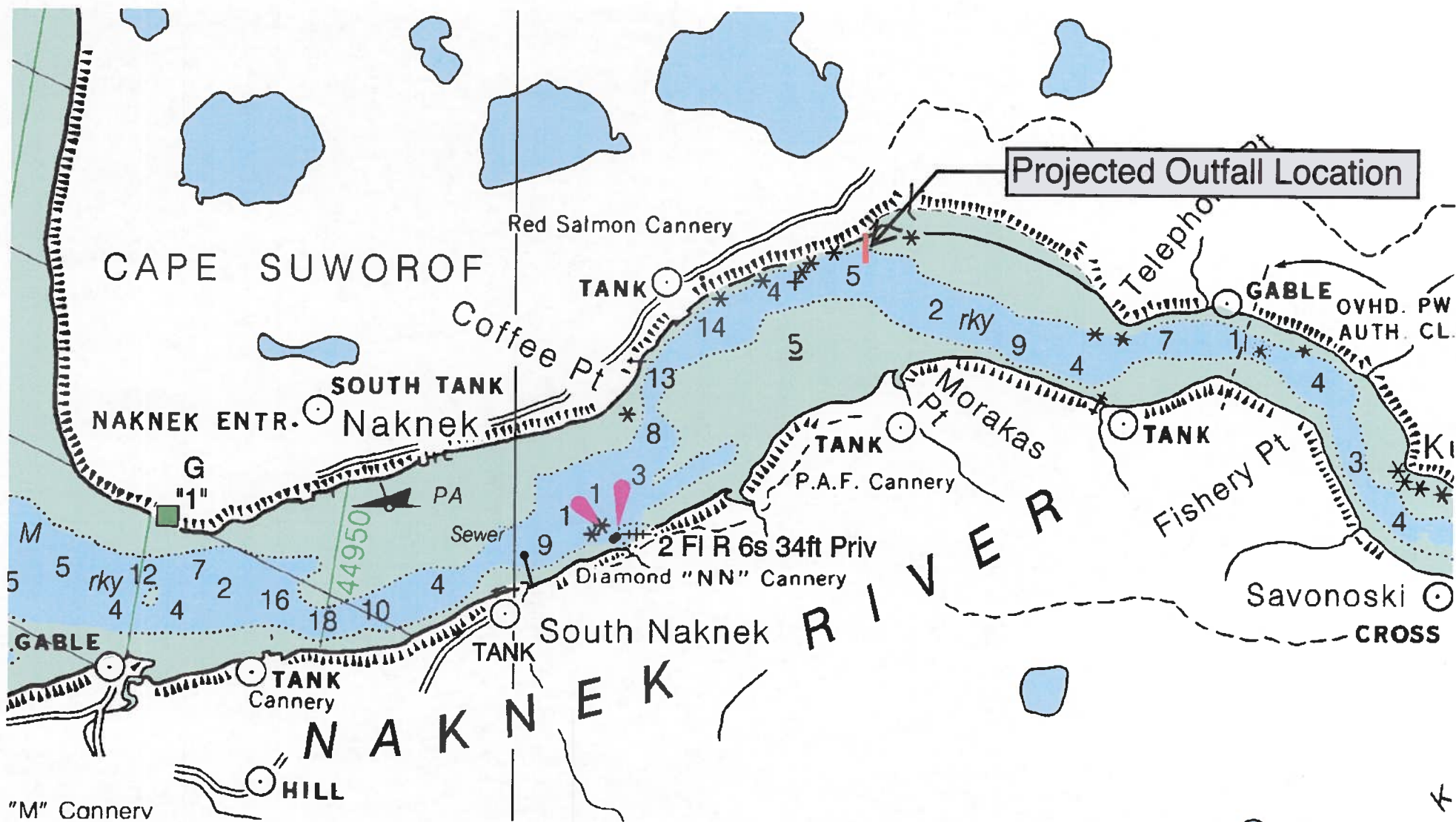
SECTION 10 - SUBMITTALS (Part IV.C.10; to be attached to this NOI) * shore-based & near-shore processors only

<input checked="" type="checkbox"/>	Letter certifying that the facility has developed and operates in accordance with a Best Management Practices Plan
<input checked="" type="checkbox"/>	Location Map showing the location of the facility in the context of the coastal area of Alaska *
<input checked="" type="checkbox"/>	Bathymetric Map of Receiving Water showing facility, outfall and water depths within one mile of the discharge *
<input type="checkbox"/>	Waiver Request (for seafloor survey, discharging to excluded areas (Part III.A,B,C), if applicable

SECTION 11- SIGNATURE and CERTIFICATION (Part IV.C.11)

I certify under penalty of law that this document and all attachments were prepared under my direction or supervision in accordance with a system designed to assure that qualified personnel properly gather and evaluate the information submitted. Based on my inquiry of the person or persons who manage the system or those persons directly responsible for gathering the information, the information submitted is, to the best of my knowledge and belief, true, accurate, and complete. I am aware that there are significant penalties for submitting false information, including the possibility of fine and imprisonment for knowing violations.

Signature Principal or Partner <i>Jon P. Hickman</i>	Title/Company <i>General Manager of Operations</i>
Print Name <i>Jon P. Hickman</i>	Date <i>12/1/12</i>



Silver Bay Seafoods
11/24/12



Image © 2012 DigitalGlobe
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11/24/12



208 Lake St. Suite 2E Sitka, Alaska 99835

Phone: 907.966.3110 Fax: 907.966.3115

November 24, 2012

To Whom It May Concern:

Silver Bay Seafoods' Naknek facility will develop and implement a Best Management Practices Plan for operating and documenting the daily-required testing and observations. A sample copy of this future BMP is attached.

Sincerely,

Kevin Barry

Project Manager

(907) 738-7270

(907) 966-3110

**Best Management Practices Plan
NPDES Outfall System
Silver Bay Seafoods**

Name and Location Of Facility

Silver Bay Seafoods LLC
Naknek, Alaska 99633
(907) 966-3110 Office
(907) 966-3115 Fax

Statement of BMP Policy

It is the policy of Silver Bay Seafoods that facility operations will be conducted in a manner that minimizes the discharge of pollutants. Waste minimization will be accomplished by daily analysis of plant operations and employee training.

Materials Accounting of the Inputs, Processes and Outputs of the Facility

A daily review of the amount of input received, the efficiency of plant operations, and the output of waste discharges will be conducted by the plant manager.

Risk Identification and Assessment of Pollutant Discharges

The facility will discharge waste generated in converting raw salmon and herring into frozen products. This waste will constitute the vast majority of the waste discharged from the plant. Other discharges such as sanitizers will be infinitesimally small. Chlorinated water will be used in processing this seafood, but the chlorine demand of the organic load of the seafood waste will eliminate residual chlorine prior to discharge.

To ensure that the facility will meet the sanitary operational requirements of the Federal Food and Drug Administration and the State of Alaska Department of Environmental Conservation Standards for facility sanitation, FDA Approved sanitizers will be used to clean equipment.

These are the only potential pollutants to be discharged by the facility via the seafood waste treatment operations.

The discharge of seafood waste will pose no risk if such waste is properly routed through the facility's waste treatment system and ground to ½ inch or less prior to discharge.

Sanitizers will pose no risk if used in accordance with label recommendations.

Specific Management Practices and Standard Operating Procedures

An evaluation will be conducted prior to plant start up and prior to implementing modifications to equipment, facilities, technology, processes or procedures to ensure minimization of waste discharge. This review will be conducted by the Plant Manager and Plant Engineer.

On a daily basis the facility will conduct the following:

Verification of grinder size,

Inspection of waste discharge treatment system for any foreign objects,

A review of raw product received, finished product produced, and waste discharged for compliance with pre-defined operational parameters. The optimal recovery rate is 63-75%.

If a deviation should occur, the plant manager will consult with plant engineering staff to determine whether the cause is mechanical or operational. Appropriate steps will be taken to restore optimal operational parameters.

On an annual basis the facility will:

Review the quantity of equipment sanitizer used during the season.

The Plant Manager will review all operations if any complaints are received from persons engaged in subsistence or commercial fisheries of any fouling of nets from improperly discharged waste.

Good Housekeeping

The facility will be operated in a manner to prevent any accidental discharges of unauthorized pollutants. This will include appropriate mechanical and operational measures to prevent accidental discharges via the seafood waste treatment system.

Preventative Maintenance

The facility engineering staff will conduct periodic inspections of the waste treatment system including: grinders, pumps, floor drains and plumbing to ensure that the system is operating properly and without leaks.

Inspections and Records

The facility will maintain records of:

- Raw product received
- Finished product produced
- Waste Discharged
- Quantity of sanitizer purchased
- Grind size of waste inspected daily
- Waste plumbing periodically inspected for leaks

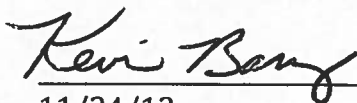
Employee Training

All employees will be trained to recognize that all seafood waste products can only be discharged via the waste treatment system. Engineering employees will be trained to recognize their responsibilities to evaluate and monitor the waste treatment system to ensure its proper operation. Environmental staff will be trained in the following: monitoring grind size, inspection and removal of foreign debris from sumps, and sea surface and shoreline survey techniques. Quality assurance personnel will receive training in the correct use of equipment sanitizers.

Best Management Practices Plan Review

The BMP Plan will be reviewed by the Plant Manager, Plant Engineer and Quality Assurance staff on an annual basis.

The Plant Manager will certify this review.


11/24/12